Convection Toaster Oven Broiler

USE AND CARE GUIDE
AND RECIPE BOOK
MODEL TOV211CAN

toastmaster®

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, press Stop, then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Use extreme caution when removing tray or disposing of hot grease.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.
- Oversize foods or metal utensils must not be inserted in a toaster-oven as they may create a fire or risk of electrical shock.
- A fire may occur if the toaster-oven is covered or touching flammable material, including curtains, draperies, walls and the like, when in operation. Do not store any items on top of the appliance when in operation.
- Extreme caution should be exercised when using containers constructed of other than metal or glass.
- Do not store any materials, other than manufactures recommended accessories, in this oven when not in use.
- Do not place any of the following materials in the oven: paper, cardboard, plastic and the like.
- Do not cover Crumb Tray or any part of the oven with metal foil. This will cause overheating of the oven.

SAVE THESE INSTRUCTIONS

For Household Use Only

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

- A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this Use and Care Guide before operating or cleaning this appliance.
- **Unplug from outlet when not in use and before cleaning. To avoid electrical shock, never immerse or rinse this appliance in water or any other liquid.**
- If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. **Do not reach into the water!**
- When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dish towels or other flammable materials.
- To reduce the risk of fire, do not leave this appliance unattended during use.
- If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
- The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
- Do not use this appliance in an unstable position.

Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Short Cord Instructions

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

Electric Power

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

Operating Instructions

BEFORE FIRST USE

1. Read all instructions in this manual carefully.
2. Carefully unpack your Convection Toaster Oven-Broiler and remove all packaging materials.
3. Place your Convection Toaster Oven-Broiler on a level surface such as a countertop or table. Be sure the sides, back, and top of the Convection Toaster Oven-Broiler are at least four inches away from any walls, cabinets, or objects on the counter or table.
4. Remove all stickers from the Convection Toaster Oven-Broiler except the rating label located on the back.
5. Remove Bake/Broil Pan, Pizza Pan, Wire Rack, Broil Insert and Crumb Tray and wash in warm, soapy water. Rinse and dry thoroughly before placing in the Convection Toaster Oven-Broiler.
6. Remove any dust that may have accumulated during packaging, simply wipe the Convection Toaster Oven-Broiler exterior with a clean, damp cloth.
7. Do not use abrasive cleaners.
8. Do not put the Convection Toaster Oven-Broiler cord or plug in water.
9. When you are ready to use the Convection Toaster Oven-Broiler, plug the cord into an electrical outlet.
10. To eliminate any protective substance or oil that may have been used for packing and shipping, set the unit to Bake at 500˚F and set the Timer for it to bake for about 15 minutes. A small amount of smoke and odor may be detected. This is normal.
11. To avoid scratching, marring, or discoloration, do not store anything on top of the Convection Toaster Oven-Broiler during operation.

CAUTION: Appliance surfaces are hot during and after use.

CAUTION: Always wear protective, insulated oven mitts on hands when touching hot Convection Toaster Oven-Broiler or hot dishes and food or when inserting or removing Wire Rack, baking dish and food.

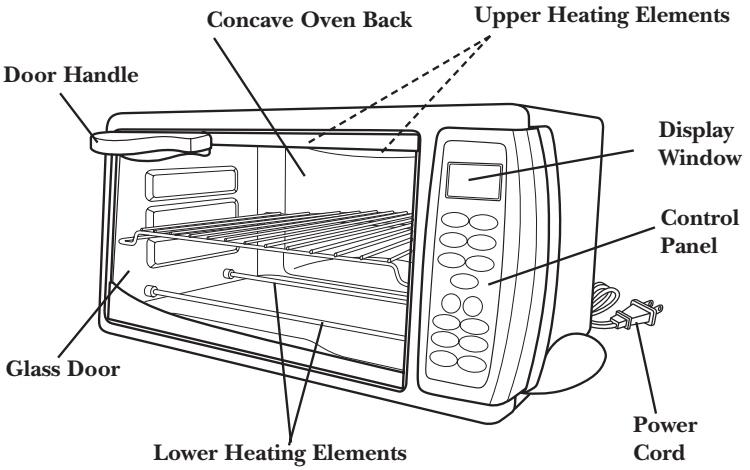
Cooking Containers

- The Bake/Broil Pan included with the Convection Toaster Oven-Broiler is suitable for items such as cookies, rolls, biscuits, nachos and pork chops.
- A variety of standard baking dishes, such as an 8" round or square cake pan, a 6-cup muffin pan, and a 1 & 2 quart round, square, or rectangular casserole dish may be used for other foods.
- Choose bakeware made of metal, or glass/ceramic without lids.
- Dark or dull pans absorb heat faster; foods will bake more rapidly and crust will brown more easily than in shiny bake pans.
- Check package directions and/or with the ovenware manufacturer to determine if the container is suitable for use in a Convection Toaster Oven-Broiler.
- Do not use oven roasting bags in this Convection Toaster Oven-Broiler, as they may come in contact with the heating elements.

CAUTION: Allow at least 1" air space between the top of the container and the upper heating elements. Never use glass lids on glass or metal bakeware. If a lid is necessary, cover tightly with heavy-duty aluminum foil.

Getting To Know Your Convection Toaster Oven-Broiler

Your product may vary slightly from illustration.



Getting To Know Your Convection Toaster Oven-Broiler (Cont.)

Control Panel

DISPLAY WINDOW
Indicates time, function, crust color, amount of time left for completion of function and temperature.

OPERATION Light will be on to show unit is in operation.

COMPLETE
Operation Light will flash continuously when function is completed. When door is opened the light will turn off.

BAKE
Press to select the BAKE function.

BROIL
Press to select the BROIL function.

DEFROST
Press to select the DEF (defrost) function.

DEHYDRATE
Press to select the DEH (dehydrate) function.

FAN BAKE
Press to select the FAN BAKE. The convection fan will be on during this function.

TOAST
Press to select the TOAST function.

PIZZA
Press to select the PIZZA function. The convection fan will be on during this function.

TIME / TEMPERATURE / TOAST COLOR ARROWS
Press to adjust the cooking Timer/Temperature or Toast Color.

TIMER / TEMP
Press to set time for Baking, Broiling, Defrost, Dehydrate, Fan Bake or Toast function.

CLOCK
Press to set the time for the clock. AM and PM will appear in the top left corner of the Display Window.

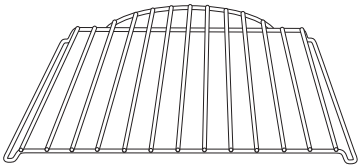
HOUR
Press to set the hour of the clock time.

MINUTE
Press to set the minute of the clock time.

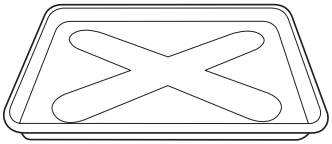
START
After selecting the function, temperature (if required) and time (if required), press to start the function.

STOP
Press for more than 3 seconds during use to cancel a function.

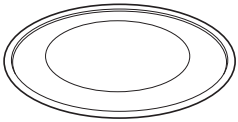
When the oven is packaged for shipment, a clear plastic film is placed over the Control Panel as protection. This film may either be removed or left on. If you choose to leave the plastic film on, it may come off with use.



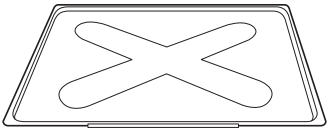
Wire Rack
P/N 22260



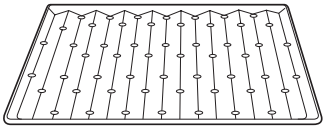
Bake/Broil Pan
P/N 22261



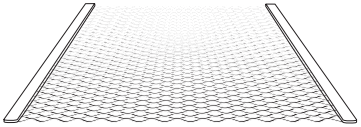
Pizza Pan
P/N 22262



Crumb Tray
P/N 22263



Broil Insert
P/N 22264



Dehydration Rack
(Set of 3 sold separately)
P/N TOV211DEH

Wire Rack, Pizza Pan, Broil Insert, Bake/Broil Pan, Crumb Tray and Dehydration Racks (sold separately)

For best results use Bake/Broil Pan to bake, defrost, top brown, keep warm and to minimize clean up due to spills.

When **toasting**, place bread directly on Wire Rack. Place in Shelf Position #5. The Crumb Tray must be used.

When **baking or fan baking**, you may either use the Bake Pan or Wire Rack and your own pan. Place into Shelf Position #3 or #4 unless more height is required and then place into Shelf Position #5 or #6.

When **broiling**, the Bake/Broil Pan, Broil Insert and the Wire Rack must be used. Place into Shelf Position #2, #3 or #4 depending on thickness of food. The food should be 1½- 2 inches from the top elements.

Wire Rack, Pizza Pan, Broil Insert, Bake/Broil Pan, Crumb Tray and Dehydration Racks (sold separately) (Cont.)

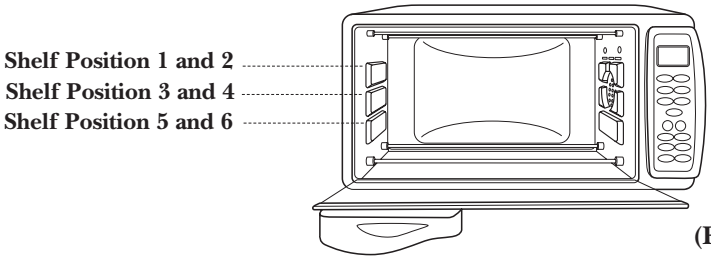
When **roasting**, the Bake/Broil Pan, Broil Insert and Wire Rack must be used. Place into Shelf Position #5 or #6.

When **defrosting**, you may either use the Bake/Broil Pan or your own pan. Place pan directly on Wire Rack. Place in Shelf Position #3 or #4 unless more height is required and then place in Shelf Position #5 or #6.

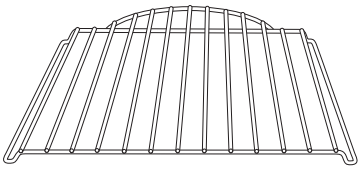
When using the **Pizza Pan**, place the pan directly on Wire Rack. Place into Shelf Position #4 or #5.

When toasting the **Crumb Tray** must be used. Using the Crumb Tray during all other functions will help minimize clean-up of the Convection Toaster Oven-Broiler cavity.

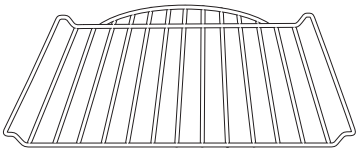
When using the **Dehydration Racks (sold separately)**, one rack may be placed into Shelf Positions #1, #3 and #5.



(Figure 1)



Wire Rack
Shelf Positions
3 and 5



Inverted Wire Rack
Shelf Positions
2, 4 and 6

CAUTION: APPLIANCE SURFACES ARE HOT DURING AND AFTER USE.

CAUTION: Always wear protective, insulated oven mitts on hands when touching hot oven, hot dishes or food, or when inserting or removing Wire Rack, Pizza Pan, Broil Insert, Bake/Broil Pan, Crumb Tray and Dehydration Racks (sold separately).

Programming the Clock

1. Plug unit into an electrical outlet. The time of 12:00 PM will flash in the Display Window.

NOTE: If 12:00 pm is not flashing, press the Clock button until 12:00 pm flashes

2. Press the Hour button until the correct hour including AM or PM appears in the Display Window.
3. Press the Minute button until the correct minute appears in the Display Window.
4. Press the Clock button. The clock is now set.

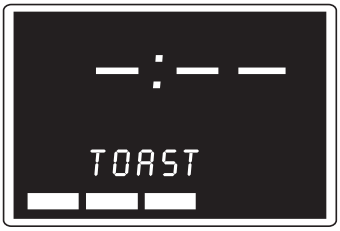
(Figure 2)

Convection Toaster Oven-Broiler Tips

- The Convection Toaster Oven-Broiler has an adjustable thermostat with temperatures ranging from 140°F up to 500°F. This allows you to prepare your favorite recipes according to package or recipe directions.
- The Convection Toaster Oven-Broiler has a 4 hour timer.
- The Operation Light on the Control Panel will be on while the unit is operating.
- The Operation Light will flash continuously when the program is completed.
- The Convection Toaster Oven-Broiler will automatically shut off once the timer has reached 0.
- The Convection Toaster Oven-Broiler has a concave back to accommodate a 12" (inch) pizza.
- Only the Fan Bake and Bake functions require preheating. The preheating process is included with these functions. The Broil, Dehydrate, Defrost, Toast and Pizza functions do not require preheating. The preheat process is not included in these five functions.
- Press the Stop button at any time to stop the Convection Toaster Oven-Broiler.

Convection Toaster Oven-Broiler Functions

Programming Toast Function



(Figure 5)

The Toast Function may also be used to top brown foods.

1. Plug unit into an electrical outlet. Close the Glass Door.
2. Press the Toast button. The default setting is medium toast color and three bars will appear in the Display Window (See figure 5).
3. To change the toast color, press the ↑ Up arrow for a darker setting or the ↓ Down arrow for a lighter setting.
4. Open the Glass Door and place bread on Wire Rack and place in Shelf Position #5. Close Glass Door.
5. Press the Start button. The Operation Light will be on and the Convection Toaster Oven-Broiler will begin the toasting process. The time for selected toast color will appear in the Display Window and begin to count down.
6. Condensation may build-up on the inside of the Glass Door, but will evaporate during toasting.

NOTE: The average time will range from $4_{1/2}$ - $8_{1/2}$ minutes, depending on the color chosen for the Program time first selected. Consecutive toasting times will be less, due to the Convection Toaster Oven-Broiler cavity already being heated. No adjustment of the color control is necessary to toast the same color. Color adjustment is only necessary if you would like the toast to be a lighter or darker shade.

Programming Toast Function (Cont.)

7. The Convection Toaster Oven-Broiler will beep and the Operation Light will flash continuously when the Toast function is completed. Open Glass Door and press Stop. The Operation Light will shut off. Close the Glass Door. Press Stop again to return to the Clock function
8. Using oven mitts, carefully remove Wire Rack.
9. Unplug oven and allow to cool completely before cleaning.

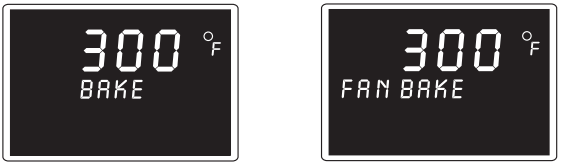
See User Maintenance Instructions. Unplug when not in use.

NOTE: To change the toast color during the toasting process, you must start the programming sequence over. Press the Stop button. The current selected Toast setting will appear in the Display Window. Select the desired toast color and press the Start button to resume the toasting process.

Hints For Toast

- Follow toaster food directions.
- Frozen and heavy breads require a darker setting (i.e. bagels and English muffins).
- Using oven mitts, remove Crumb Tray and empty after each use.

Programming Fan Bake and Bake Functions



(Figure 3)

1. Plug unit into an electrical outlet. Close the Glass Door.
2. Press the Bake or Fan Bake button to select desired program.
3. The default temperature for Fan Bake and Bake functions is 300˚F (This will appear on the Display Window). To change the temperature for Fan Bake and Bake, press the ↑ Up or ↓ Down arrow to select the desired temperature. The temperature will go up or down by 25˚F at a time.
4. To enter the cooking time, press the Time/Temp button. The default cooking time of 1:00 (1 hour) will appear in the Display Window. Set the cooking time by pressing the ↑ Up or ↓ Down arrow to reach the required amount of time needed. To advance the numbers more quickly, press the ↑ Up or ↓ Down arrow continuously and the numbers will advance in 5 minute intervals.

Programming Fan Bake and Bake Functions (Cont.)

5. To use the Fan Bake or Bake program, select the desired temperature and press Start. The Operation Light will be on and the letter “P” will flash in the Display Window. Once the Convection Toaster Oven- Broiler has reached its pre-selected temperature, it will beep and the letter “P” will stop flashing in the Display Window.
6. Open the Glass Door and place your food in the Convection Toaster Oven-Broiler. Press Start. The Timer will begin to count down and the colons will flash. The Convection Toaster Oven-Broiler will maintain the preheat temperature for up to 30 minutes if the Glass Door has not been opened. After 30 minutes the oven will shut off automatically.
7. When the Timer has counted down to 0, the Convection Toaster Oven-Broiler will beep and the Operation Light will flash continuously to indicate the program is completed. Open the Glass Door and press Stop. The Operation Light will shut off. Use oven mitts to remove hot pan, Wire Rack and food. Close the Glass Door. Press Stop again to return to the Clock function.
8. Unplug oven and allow to cool completely before cleaning.

   See User Maintenance Instructions. Unplug when not in use.

   NOTE: To change cooking time or temperature during the preheat process or baking process, you must start the programming sequence over. Press the Stop button. The default Bake or Fan Bake temperature will appear in the Display Window. Change time or temperature and press the Start button to resume the preheating or baking process.

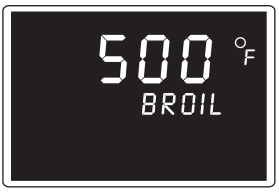
Hints For Bake

- The Convection Toaster Oven-Broiler will not bake unless a time is selected. If no time is selected and the Start button is pressed, the Convection Toaster Oven-Broiler will beep to indicate that no time has been selected.
- Heavy-duty aluminum foil may de used to cover top of baking container to reduce over browning. Tuck ends of foil closely against edge of pan.
- Place food toward the back of the Convection Toaster Oven-Broiler for better browning.
- Food may cook faster than recipe or package time. Check for doneness prior to end of cook time.

Hints For Bake (Cont.)

- Rotate and turn food over for more even browning halfway through the cooking process.
- To prevent heat loss, avoid opening the Glass Door excessively.
- For best results, foods that contain a leavening agent should be baked on the lowest Shelf Position of the Convection Toaster Oven-Broiler.

Programming Broil Function



(Figure 4)

1. Plug unit into a 120 V outlet. Close the Glass Door.
2. To use the Broil function, open the Glass Door and place the food in the Convection Toaster Oven-Broiler.
3. Press the Broil button to select the Broil program.
4. The default temperature for the Broil function is 500˚F (This cannot be adjusted). Preheating the Convection Toaster Oven-Broiler is not necessary for the Broil function.
5. To enter the Broiling time, press the Time/Temp button. The default cooking time of 1:00 (1 hour) will appear in the Display Window. Set the Broiling time by pressing the ▲ Up or ▼ Down arrow to reach the required amount of time needed. To advance the numbers more quickly, press the ▲Up or ▼Down arrow continuously and the numbers will advance in 5 minute intervals.
6. When the Timer has counted down to zero, the Convection Toaster Oven-Broiler will beep and the Operation Light will flash continuously to indicate the program is completed. Open the Glass Door and press Stop. The Operation Light will shut off. Use oven mitts to remove hot pan, Wire Rack and food. Close the Glass Door. Press Stop again to return to the Clock function.
7. Unplug oven and allow to cool completely before cleaning.

Programming Broil Function (Cont.)

See User Maintenance Instructions. Unplug when not in use.

NOTE: To change the Broiling time during the broiling process, you must start the programming sequence over. Press the Stop button. The default Broil temperature will appear in the Display Window. Select desired time and press the Start button to resume the broiling process.

NOTE: Always use the Broil Insert and Bake/Broil Pan with the Broil function.

Hints For Broil

- The Convection Toaster Oven-Broiler will not broil unless a time is selected. If no time is selected and the Start button is pressed, the Convection Toaster Oven-Broiler will beep to indicate that no time has been selected.
- Turn food halfway through the broil process.
- Always use the Broil Insert and Bake/Broil Pan with the Broil function.

Programming Top Brown

To top brown foods, follow the toasting instructions above but place the food on the Bake Pan on the Wire Rack.

Hints For Top Brown

- Watch food to avoid over-browning.
- You may brown the top of bagels (cut side up), English muffins or melt cheese on sandwiches or casseroles.

Programming Defrost Function

(Figure 6)

DO NOT USE THIS METHOD FOR MEAT, POULTRY OR FISH.

1. Plug unit into a 120 V outlet. Close the Glass Door.
2. Press the Defrost button. The default defrosting time of 1:00 (1hour) and DEF will appear in the Display Window.
3. Set the defrosting time by pressing the ↑ Up or ↓ Down arrow to move to the desired time. To advance the numbers more quickly press the ↑ Up or ↓ Down arrow continuously and the numbers will advance in 5-minute intervals.

Note: The Defrost function is designed to defrost foods in ⅓ of the time recommended on package directions for defrosting at room temperature.

4. The Temperature is preset and not adjustable. Open the Glass Door and place the food on the Wire Rack in the Convection Toaster Oven-Broiler.
5. Press the Start button. The Operation Light will come on and the Timer will begin to count down,
6. The Convection Toaster Oven-Broiler will beep and the Operation Light will flash continuously when the Defrost function is completed. Open the Glass Door and press the Stop button.
7. Using oven mitts, carefully remove the food from the Convection Toaster Oven-Broiler. Close the Glass door. Press Stop again to return to the Clock function.
8. Serve or bake food according to directions.
9. Unplug oven and allow it to cool completely before cleaning.

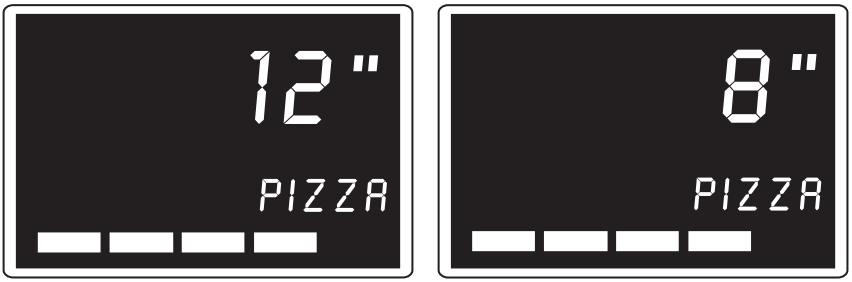
See User Maintenance Instructions. Unplug when not in use.

Note: To change the time during the defrosting process, you must start the programming sequence over. Press the Stop button. The default cooking time will appear in the Display Window. Select the desired defrosting time and press the Start button to resume the defrosting process.

Hints For Defrost

- Do not cover food.
- Brush frozen dough with oil to prevent drying out during Defrost, remove and preheat Convection Toaster Oven-Broiler before baking.
- Remove all food from packaging before placing in Convection Toaster Oven-Broiler to Defrost.

Programming Pizza Function



(Figure 7)

1. Plug unit into a 120V outlet. Close the Glass Door.

2. To select a Pizza program according to the size of the pizza, press the Pizza button once if cooking a 12" (inch) pizza. Press the Pizza button twice if cooking an 8" (inch) pizza. The default pizza setting is the 12" (inch) pizza, medium crust color (4 color bar) setting (See Figure 7).

3. To select a different crust color press the ↑ Up arrow for a darker crust (6 color bars) and the ↓ Down arrow for a lighter crust (2 color bars).

   Note: The Pizza function is designed for specialty pizza with self-rising crust such as Freschetta® and DiGiorno® pizza. If cooking another type of pizza, either 1) select a setting for a light colored crust, you may need to manually stop the Convection Toaster Oven-Broiler if the pizza begins to over-brown; or 2) use the Bake program and bake according to package directions.

4. Place the pizza on the Wire Rack or Pizza Pan provided and place in Shelf Position #4 or #5 of Convection Toaster Oven-Broiler. Close the Glass Door.

Programming Pizza (Cont.)

5. Press the Start button. The Operation Light will come on and the Convection Toaster Oven-Broiler will begin the pizza cycle. The letter "P" will flash in the Display Window and the fan will come on. Once the Convection Toaster Oven-Broiler determines the time necessary to cook the pizza, the letter "P" will change to minutes and seconds and the Timer will begin to count down.
6. The Convection Toaster Oven-Broiler will beep and the Operation Light will flash continuously when the Pizza function is completed. Open the Glass Door and press the Stop button.
7. Using oven mitts, carefully remove Pizza Pan and/or Wire Rack with pizza. Close the Glass Door. Press Stop again to return to the Clock function.
8. Unplug Oven and allow it to cool completely before cleaning.

See User Maintenance Instructions. Unplug when not in use.

Note: To change the pizza size or crust color selection during the cooking process, you must start the programming sequence over. Press the Stop button. The current selected pizza size and crust color will appear in the Display Window. Select the desired pizza size and crust color and press the Start button to resume the cooking process.

Dehydration Function

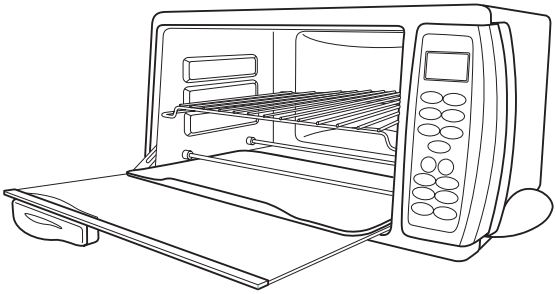
Dehydration Racks are required when using this function. They are not included with this oven but may be purchased separately. Please see separate order form, or contact our Consumer Relations Department by calling the number on the back of this Use and Care Guide and ask for part number TOV211DEH. Instructions are included with the Dehydration Racks.

User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

Cleaning and Storing

ALWAYS UNPLUG THE UNIT AND ALLOW TO COOL COMPLETELY BEFORE CLEANING.



(Figure 9)

Clean-Up Of The Interior

1. Unplug oven and allow to cool before cleaning.
2. Remove all accessories from inside the oven cavity: Wire Rack, Pizza Pan, Broil Insert, Bake/Broil Pan, Crumb Tray, Dehydration Racks (sold separately).
3. Clean interior with a mild or non-abrasive cleaner and plastic scouring pad after each use to avoid build-up. Do not rub too hard as the non-stick surface on the walls of the Convection Toaster Oven-Broiler may be scratched.
4. Rinse and dry thoroughly before closing Glass Door.

CAUTION: DO NOT use spray-on or other oven cleaners. Using these types of cleaners may cause electrical damage.

Clean-Up Of Convection Toaster Oven- Broiler Glass Door And Exterior

1. Unplug oven and allow to cool before cleaning.
2. Wipe exterior with a damp cloth after each use.
3. To clean the Glass Door, use a glass cleaner or mild detergent and a damp cloth or plastic scouring pad. Do not use an abrasive cleaner or pad as they might scratch the finish.
4. Rinse and dry thoroughly with a clean cloth. Allow to dry before closing the Glass Door.

Clean-Up Of Accessories

Wire Rack, Pizza Pan, Broil Insert, Bake/Broil Pan, Crumb Tray and Dehydration Racks (sold separately)

1. Allow to cool before cleaning.
2. Hand wash with soap and water or a mild abrasive cleaner and plastic scouring pads or wash in the dishwasher.
3. Rinse and dry thoroughly.

Storing

- The Convection Toaster Oven-Broiler should be completely cooled before storing.
- All removable parts should be thoroughly cleaned and dried.
- Store with Glass Door closed.

Time and Temperature Charts

NOTE: The charts are used as a reference guide only. To be sure that the food is done, use a cooking thermometer. Cooking times are for fresh foods (not frozen foods) at refrigerator temperature.

ROASTING

All cooking times are for use with the Fan Bake function and the oven temperature set to 350˚F. When Roasting, place the food on the Broil Insert inside the Bake/Broil Pan. Place on Wire Rack in Shelf Position #4.

	Type of Cut	Amount/ Weight	Temperature ˚F on meat thermometer at end of cooking time	Total cooking time for **FRESH** meats, poultry
Poultry	Cornish Hens	4 hens	180˚F	1-1 1/2 hrs.
	Whole Chicken	5-6 lbs.	180˚F	1 1/2 - 2 hrs.
	Duck	6 lbs.	180˚F	1 1/2 - 2 hrs.
Pork	Center Loin Roast	4 lbs.	160˚F (M) 170˚F (W)	2 - 2 1/2 hrs. 2 1/4 - 2 3/4 hrs.
Beef	Ribeye Roast, (tied)	4-5 lbs.	145˚F (R) 160˚F (M)	2 - 2 1/2 hrs. 2 1/4 - 2 3/4 hrs.
	Tenderloin	2 lbs.	145˚F (R) 160˚F (M)	1 1/4 - 1 3/4 hrs. 1 1/2 - 2 hrs.

R= Rare M= Medium W= Well Done

BROIL

- All cooking times are for the Broil function and the preset Broil temperature.
- Turn food halfway through cooking time.
- Broil Insert is to be used with Bake/Broil Pan.
- Place food on Broil Insert.

Time and Temperature Charts (Cont.)

BROIL

	Type of Cut	Amount/ Weight	Temperature °F on meat thermometer at end of cooking time	Total cooking time for FRESH meats, poultry
Poultry	Chicken Breasts bone-in, skin on	3 16-oz. each	170˚F	
	Turkey Burgers	6 4-oz. each	165˚F	30-40 min.
	Turkey Brats	6	165˚F	30-35 min.
Pork	American Pork Chops	6 1-inch thick	160˚F (M) 170˚F (W)	40-45 min. 45-50 min.
	Pork Steaks	4 3/4-inch thick	170˚F	30-35 min. 35-40 min.
	Boneless Ham Steaks	4 8-oz. each	160˚F	30-35 min.
	Sausage Patties, fresh	8 3/4-inch thick	160˚F	30-35 min.
Beef	Ribeye Roast	4 1-inch thick	145˚F (R) 160˚F (M) 170˚F (W)	20-25 min. 25-30 min. 30-35 min.
	Sirloin Steak	2 1-inch thick	145˚F (R) 160˚F (M) 170˚F (W)	20-25 min. 25-30 min. 35-40 min.
	NY/KC Strip Steak	4 1-inch thick	145˚F (R) 160˚F (M) 170˚F (W)	30-35 min. 35-40 min. 40-45 min.
	T Bone	3 1-inch thick	145˚F (R) 160˚F (M) 170˚F (W)	20-25 min. 25-30 min. 30-35 min.
	Hamburger Patties	6 3/4-inch thick	160˚F (M) 170˚F (W)	20-25 min. 25-30 min.
Misc.	Frankfurters	1 lb.	165 ˚F	10-20 min.
	Fresh Bratwurst	1 lb.	160 ˚F	25-30 min.

R= Rare M= Medium W= Well Done

NOTES: To speed up browning, brush lean cuts of meat, chicken and fish with oil, margarine or melted butter. Broiling times indicated are for fresh meat at refrigerator temperature.

Marinades

Marinate meat for added flavor and tenderizing. A marinade must include an acidic ingredient like lemon juice, vinegar, wine or salsa to tenderize. To prepare, blend all ingredients together. Marinate in refrigerator at least 30 minutes turning to coat meat completely. Pat dry before cooking.

RED WINE

- 1/4 cup red wine vinegar
- 2 tablespoons vegetable oil
- 1 tablespoon Dijon mustard
- 1 clove garlic, minced
- 1/2 teaspoon dried Italian seasoning
- 1/8 teaspoon pepper, coarsely ground

CURRY YOGURT

- 1/3 cup plain yogurt
- 2 tablespoons lemon juice
- 1 tablespoon vegetable oil
- 2 cloves garlic, minced
- 1/2 tsp curry powder
- 1/8 tsp red pepper, crushed

LEMON ORIENTAL

- 1/4 cup lemon juice
- 1 tablespoon soy sauce
- 1 tablespoon vegetable oil
- 2 tablespoons onion, chopped
- 1/4 teaspoon ground ginger
- 1/8 teaspoon red pepper, crushed

MEXICALI

- 1/2 cup prepared salsa
- 2 tablespoons lime juice
- 1 tablespoon vegetable oil
- 2 tablespoons cilantro, chopped

SZUECHUAN

- 1/4 cup soy sauce
- 3 tablespoons dry sherry
- 1 tablespoon sesame oil
- 2 tablespoons sugar
- 2 tablespoons cornstarch

SPICY HERB

- 1/2 cup dry wine
- 1/2 cup vegetable oil
- 2 tablespoons lemon juice
- 1/2 teaspoon Tabasco® pepper sauce
- 1/4 cup onions, chopped
- 1 clove garlic, minced
- 1/4 tsp salt
- 1/4 teaspoon dried basil leaves
- 1/8 teaspoon dried tarragon leaves
- 1/8 teaspoon dry mustard

Recipes

FIESTA CORN BREAD

1 cup All-purpose flour
1/2 cup corn meal
1/4 cup sugar
1 1/2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup milk
3 tablespoons oil
1 egg, beaten
4 ounce can diced green chilies, drained
2 ounce jar, diced pimento, drained

Preheat Convection Toaster Oven-Broiler on Bake to 375˚F. Combine dry ingredients, set aside. Mix wet ingredients together and stir into dry ingredients until moist. Pour batter into a greased 8x8 -inch pan. Bake 20-25 minutes or until done.
Yield 6-8 servings

PEACH PECAN COFFEE CAKE

1 1/2 cup self-rising flour
1/2 cup sugar
1/3 cup unsalted butter, softened
1 large egg
1/2 cup milk

3 large ripe peaches, sliced
1/3 cup soft brown sugar
1/4 cup pecans broken into small pieces
1 1/2 tablespoons butter, melted
1/2 teaspoon ground cinnamon
sour cream, crème fraiche, or whipped cream to serve

Preheat Convection Toaster Oven-Broiler on Bake to 350˚F. Grease and line with wax paper an 8x8-inch baking pan. Put the flour, sugar, butter, eggs and milk into a large bowl and beat with an electric mixer for a few minutes or until smooth. Spoon and spread batter evenly into the prepared baking pan. Arrange the peach slices over the batter. In a small bowl thoroughly mix the brown sugar, melted butter, pecans and cinnamon. Sprinkle the mixture over the peaches. Bake for 40 minutes, testing for doneness with a toothpick inserted and withdraw clean from the center. Serve warm or cool with cream topping of choice.
Yield 9 servings

TOFFEE BARS

Layer 1:

1 8-ounce package Jiffy® yellow cake mix
1 egg
3 tablespoons butter, melted

Layer 2:

1 cup evaporated milk
1 egg
1 teaspoon vanilla extract

Layer 3:

1/2 cup nuts (optional)
5 ounces toffee chips

Preheat Convection Toaster Oven-Broiler on Bake to 350˚F. Spray an 8x8-inch baking pan with non-stick spray. Beat cake mix, egg and butter with an electric mixer for 2 minutes. Spread into prepared pan. Mix together milk, egg and vanilla, pour over first layer. Mix together nuts and toffee chips and sprinkle over top. Bake for 30 minutes, checking for doneness with a toothpick inserted and withdrawn clean from the center.
Yield 9 Servings

CRAB AND CHEESE MUFFINS

1/2 cup butter, softened
1 8-ounce jar Old English cheddar Cheese® spread, softened
1 1/2 teaspoons mayonnaise
1/2 teaspoon garlic salt
1/2 teaspoon seasoned salt
2 6-ounce cans crab meat, drained and rinsed
6 English muffins, split to make 12 halves

With and electric mixer, cream together butter and cheese spread, Mix in mayonnaise and salts, stir in crab, Spread on muffins. Place in the Bake/Broil Pan and Broil for 5-10 minutes or until hot and bubbly.
Yield 12 Servings

BRIE KISSES

3/4 pound Brie cheese
1 can Hungry Jack Flaky Layer Biscuits
Hot pepper jelly

Preheat on Bake to 425˚F. Cut Brie into 1/2 inch squares (leave the rind on if you like). Spray a mini-muffin pan with non-stick spray. Separate each biscuit into 3-4 layers pressing each layer into one section of a mini-muffin pan. Place a dab of pepper jelly in each cup, then top with a chunk of cheese. Bake in Shelf Position #3 for 5-10 minutes or until cheese is melted and crust golden in color.
Yield 12 Servings

CRAB AND SHRIMP MEDLEY

1 cup bay or salad shrimp
1 cup flaked crab meat
1/2 cup chopped red pepper
1/2 cup chopped celery
1/3 cup chopped green onions & tops
1/2 cup mayonnaise
1/2 cup sour cream
6 tablespoons Parmesan cheese, freshly grated
3/4 cup fresh bread crumbs
2 tablespoons Worcestershire sauce
1 tablespoon white pepper
1/8 teaspoon Cayenne pepper (optional)
1/2 teaspoon salt

Preheat Convection Toaster Oven-Broiler on Bake to 400˚F. Combine all ingredients except 1/4 cup of bread crumbs and 2 tablespoons of the Parmesan cheese. Mix well. Place crab and shrimp mixture in a 8x8-inch baking dish. Mix together the remaining bread crumbs and Parmesan cheese and sprinkle evenly over the seafood mixture. Bake for 30 minutes or until the mixture is bubbling along the sides and the top is golden brown. Serve on crackers or as a dip.
Yield 9 Servings

BROILED SHRIMP SKEWERS

24 large shrimp, peeled and de-veined
4 tablespoons olive oil
3 tablespoons chopped fresh parsley
3 medium garlic cloves, minced
salt and freshly ground black pepper

lemon wedges to serve

Rinse the shrimp in cold water and pat dry with paper towels. In a bowl, combine the olive oil, parsley, garlic, salt and pepper to season. Toss the shrimp in the mixture to coat thoroughly. Cover and marinate for 1 hour in the refrigerator. Thread 6 of the shrimps onto each of the four wood or metal skewers, through the shrimp tails front to back, so that the tails are curled and firmly held in place. Place the skewers on the Bake/ Broil Pan assembly. Broil for 3-5 minutes on each side or until the shrimp become pink. Serve with lemon wedges.
Yield 4 Servings

HERB CRUSTED CHICKEN BREASTS

4 chicken breast halves, boneless-skinless
3 tablespoons butter, melted
1 cup fresh bread crumbs
1/4 cup freshly grated Parmesan cheese
2 tablespoons chopped fresh parsley
2 medium garlic cloves, minced
1/4 teaspoon italian seasoning
salt and fresh ground pepper

Preheat Convection Toaster Oven-Broiler on Bake to 350˚F. Grease a 7 x 11-inch baking pan. Brush both sides of the chicken breasts with melted butter. Season with salt and freshly ground black pepper. In a small mixing bowl, combine the bread crumbs, Parmesan cheese, parsley, garlic and italian seasoning until well blended. Coat each chicken breast thoroughly in the bread crumb mixture. Arrange in baking pan. Bake for 35-45 minutes or until the juices run clear, and the crust is a light golden brown.
Yield 4 Servings

Pizza

BASIC PIZZA DOUGH

1/2 cup water
1 1/4 teaspoon active dry yeast
1 1/2 cups (divided) bread flour
1/2 teaspoon salt
1 tablespoon olive oil

Combine the warm water and yeast together in a large bowl. Add 3/4 cups of the flour mixture and mix together. Add salt, olive oil, and the rest of the flour. Mix with your hands until there is a dough consistency. Move the dough to a lightly floured surface and knead for 5-10 minutes until the dough is smooth and elastic to the touch. Place the dough in a lightly oiled bowl and cover with plastic wrap or kitchen towel for one hour or until double in size. Punch down the dough and let it rest for 15 minutes. Using your fingertips, press into the Pizza Pan provided with your Convection Toaster Oven-Broiler.

ITALIAN PIZZA DOUGH

1/2 cup water
3/4 teaspoon active dry yeast
1 1/2 cups (divided) bread flour
1/2 teaspoon salt
3 teaspoons olive oil
1 teaspoon sugar
1/2 teaspoon italian seasoning

Combine the warm water and yeast together in a large bowl. Add 3/4 cups of the flour mixture and mix together. Add salt, olive oil, sugar, italian seasoning and the rest of the flour. Mix with your hands until there is a dough consistency. Move the dough to a lightly floured surface and knead for 5-10 minutes until the dough is smooth and elastic to the touch. Place the dough in a lightly oiled bowl and cover with plastic wrap or kitchen towel for one hour or until double in size. Punch down the dough and let it rest for 15 minutes. Using your fingertips, press dough into the Pizza Pan provided with your Convection Toaster Oven-Broiler.

PIZZA SAUCE

1 1/2 tablespoons olive oil
1/2 cup onion, chopped
4 ounce can tomato sauce
1 cup diced tomatoes
1/4 teaspoon oregano
1/4 teaspoon basil
1/8 teaspoon garlic powder
1/4 teaspoon salt
1/2 teaspoon ground pepper

Heat oil over medium heat and sauté onions until transparent. Stir in remaining ingredients. Cover and simmer for 30 minutes, stirring occasionally. Spread sauce over pizza dough. Top with desired pizza ingredients and bake according to instructions.
Yield one 12-inch pizza

VEGETARIAN PIZZA

Pizza dough and sauce for one 12-inch pizza

1/2 small zucchini, thinly sliced
1/2 medium onion thinly sliced
1 medium garlic clove, chopped
1/2 medium green pepper, chopped
1/2 medium red pepper, sliced
1/2 cup mushrooms, sliced
1/4 cup green olives, sliced
3/4 cup Mozzarella cheese, grated

Sprinkle toppings over sauce and bake using the 12 inch Pizza button with the Light or Medium crust setting.

BACON CHEESEBURGER PIZZA

Pizza dough and sauce for one 12-inch pizza

3/4 pound hamburger, cooked
1/2 small onion, chopped
1 medium garlic clove, chopped
3/4 pound bacon, cooked and crumbled
1 cup Mozzarella cheese, grated

Sprinkle toppings over sauce and bake using the 12 inch Pizza button with the Light or Medium crust setting.

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LIMITED ONE-YEAR WARRANTY

Warranty Coverage: This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

Warranty Service: To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

To return the appliance, ship to:
ATTN: Repair Center
708 South Missouri Street
Macon, MO 63552 USA

To contact us, please write to, call, or email:
Consumer Relations Department
PO Box 7366
Columbia MO 65205-7366 USA
1-800-233-9054
E-mail:
consumer_relations@toastmaster.com

What Is Not Covered: This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

LIMITATION ON DAMAGES: THERE SHALL BE NO LIABILITY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITION ON THIS PRODUCT.

DURATION OF IMPLIED WARRANTIES: EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ALL IMPLIED WARRANTIES AND CONDITIONS, INCLUDING, WITHOUT LIMITATION, IMPLIED WARRANTIES AND CONDITIONS OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE OR USE ON THIS PRODUCT ARE LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may have other rights under the laws of your jurisdiction.

For more information on our products, visit our website: www.maxim-toastmaster.com.

Keep Dated Sales Receipts for Warranty Service.

Keep this booklet. Record the following for reference:

Date purchased _____

Model number _____

Date code (stamped on bottom)_____

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to serve your life and keep you
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- Functions include: Toast, Bake, Broil, Defrost, Dehydrate and Convection
- Large capacity, easily accommodates a 12-inch pizza
- 4-hour timer and 24 hour clock
- Easy-clean non-stick interior
- Includes Wire Rack, Pizza Pan, Broil Insert, Bake/Broil Pan and Crumb Tray
- Six Rack Positions

Questions

Call toll free 1-800-233-9054
Monday–Friday, 8:00 a.m.-5:30 p.m. CST
www.toastmaster.com

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